Whirlpool®

# SELF-CLEANING ELECTRIC RANGES

## Use & Care Guide

For questions about features, operation/performance, parts, accessories or service, call: **1-800-253-1301**.

In Canada, call for assistance **1-800-461-5681**, for installation and service, call: **1-800-807-6777**

or visit our website at...
**www.whirlpool.com** or **www.whirlpoolappliances.ca**

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To the installer: Please leave this instruction book with the unit.

To the consumer: Please read and keep this book for future reference.

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Whirlpool® Home Appliances JUST IMAGINE®

# RANGE SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

**⚠ DANGER** — **You can be killed or seriously injured if you don't immediately follow instructions.**

**⚠ WARNING** — **You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## The Anti-Tip Bracket

The range will not tip during normal use. However, the range can tip if you apply too much force or weight to the open door without having the anti-tip bracket fastened down properly.

**⚠ WARNING**

**Tip Over Hazard**

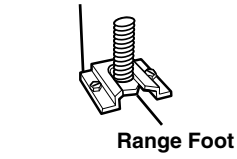
**A child or adult can tip the range and be killed.**

**Connect anti-tip bracket to rear range foot.**

**Reconnect the anti-tip bracket, if the range is moved.**

**See the installation instructions for details.**

**Failure to follow these instructions can result in death or serious burns to children and adults.**




**Making sure the anti-tip bracket is installed:**

- **Slide range forward.**
- **Look for the anti-tip bracket securely attached to floor.**
- **Slide range back so rear range foot is under anti-tip bracket.**

The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the State of California to cause cancer, birth defects, or other reproductive harm, and requires businesses to warn of potential exposure to such substances.

WARNING: This product contains a chemical known to the State of California to cause cancer, birth defects, or other reproductive harm.

This appliance can cause low-level exposure to some of the substances listed, including benzene, formaldehyde, carbon monoxide, and toluene.

# IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

- **WARNING:** TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY PROPERLY INSTALLED ANTI-TIP DEVICES. TO CHECK IF THE DEVICES ARE INSTALLED PROPERLY, SLIDE RANGE FORWARD, LOOK FOR ANTI-TIP BRACKET SECURELY ATTACHED TO FLOOR, AND SLIDE RANGE BACK SO REAR RANGE FOOT IS UNDER ANTI-TIP BRACKET.
- **CAUTION:** Do not store items of interest to children in cabinets above a range or on the backguard of a range – children climbing on the range to reach items could be seriously injured.
- Proper Installation – Be sure the range is properly installed and grounded by a qualified technician.
- Never Use the Range for Warming or Heating the Room.
- Do Not Leave Children Alone – Children should not be left alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the range.
- User Servicing – Do not repair or replace any part of the range unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on the Range – Flammable materials should not be stored in an oven or near surface units.
- Do Not Use Water on Grease Fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use Only Dry Potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.
- Use Proper Pan Size – The range is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never Leave Surface Units Unattended at High Heat Settings – Boilover causes smoking and greasy spillovers that may ignite.
- Make Sure Reflector Pans or Drip Bowls Are in Place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.
- Protective Liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- Glazed Cooking Utensils – Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units – To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do Not Cook on Broken Cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean Cooktop With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.
- Do Not Heat Unopened Food Containers – Build-up of pressure may cause container to burst and result in injury.
- Keep Oven Vent Ducts Unobstructed.
- Placement of Oven Racks – Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.
- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN – Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns – among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

**For self-cleaning ranges –**

- Do Not Clean Door Gasket – The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do Not Use Oven Cleaners – No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Clean Only Parts Listed in Manual.
- Before Self-Cleaning the Oven – Remove broiler pan and other utensils.

**For units with ventilating hood –**

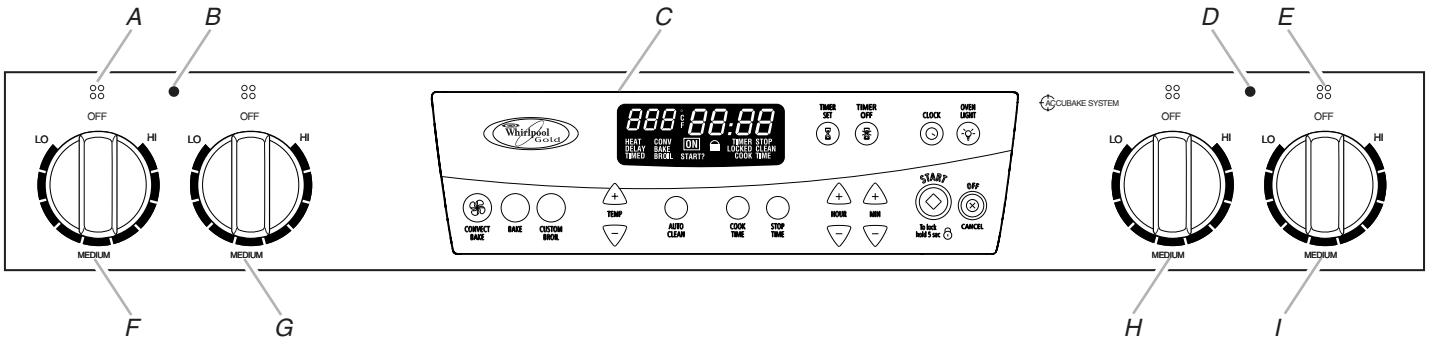
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
- When flaming foods under the hood, turn the fan on.

# SAVE THESE INSTRUCTIONS

# PARTS AND FEATURES

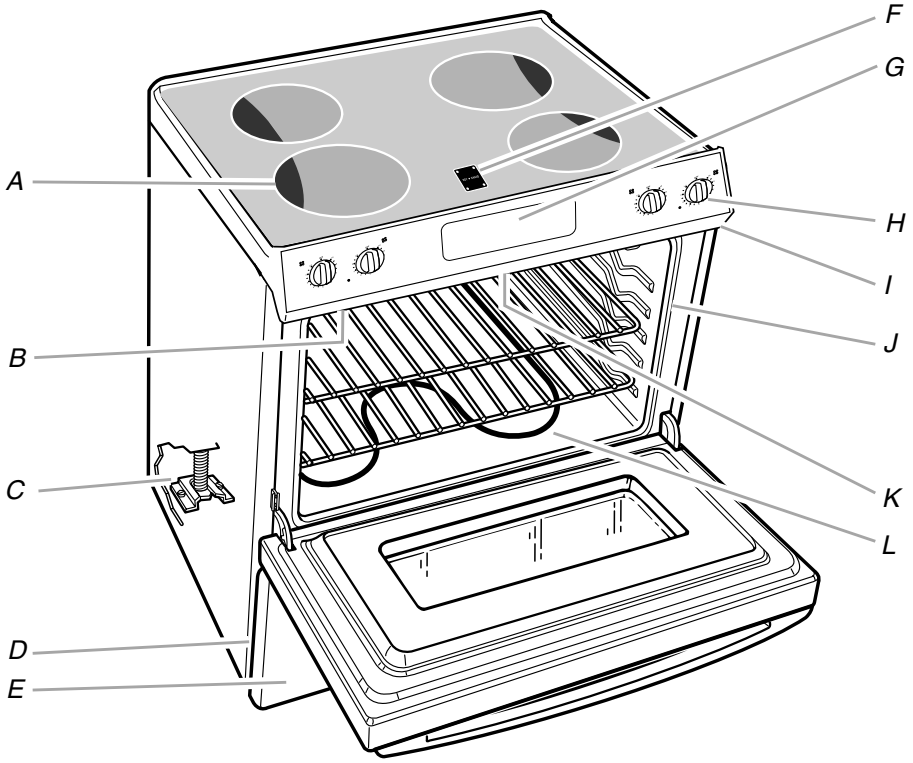
This manual covers several different models. The range you have purchased may have some or all of the items listed. The locations and appearances of the features shown here may not match those of your model.

### Control Panel




*A. Surface locator indicator*
*B. Power on indicator light*
*C. Electronic oven control*
*D. Power on indicator light*
*E. Surface locator indicator*
*F. Left rear control knob*
*G. Left front control knob*
*H. Right rear control knob*
*I. Right front control knob*

### Range




*A. Surface cooking area*
*B. Oven vent (not visible)*
*C. Anti-tip bracket*
*D. Model and serial number plate (behind left side of storage drawer)*
*E Removable storage drawer*
*F. Hot Surface indicator light*
*G. Electronic oven control*
*H. Control panel*
*I. Automatic oven light switch (beneath control panel)*
*J. Gasket*
*K. Broil element (not visible)*
*L. Bake element*

# COOKTOP USE

## Cooktop Controls

**⚠WARNING**

**Fire Hazard**

**Turn off all controls when done cooking.**

**Failure to do so can result in death or fire.**

Control knobs must be pushed in before turning them to a setting. The controls can be set anywhere between HI and LO.

Use the following chart as a guide when setting heat levels.

| SETTING | RECOMMENDED USE |
|---|---|
| **HI** | ■ To start foods cooking.<br>■ To bring liquids to a boil. |
| **Medium High**<br>**Between HI & MEDIUM** | ■ To hold a rapid boil.<br>■ To quickly brown or sear meat. |
| **MEDIUM** | ■ To fry poultry or meat.<br>■ To maintain a slow boil. |
| **Medium Low**<br>**Between MEDIUM & LO** | ■ To cook gravy, pudding or sauce.<br>■ To stew or steam food. |
| **LO** | ■ To simmer food.<br>■ To keep foods warm. |

**REMEMBER:** When range is in use or (on some models) during the Self-Cleaning cycle, the entire cooktop area may become hot.

### Power On Indicator Lights

The Power On indicator lights beside the control knobs indicate which surface elements are turned on. A Power On indicator light will glow when its corresponding surface element is turned on.

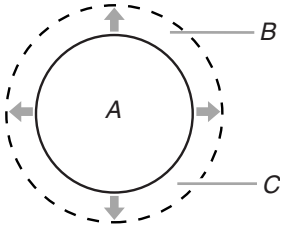
## Ceramic Glass Use

The surface cooking area will glow red when an element is on. It will cycle on and off, at all settings, to maintain the selected heat level.

It is normal for the surface of white ceramic glass (on some models) to appear to change color when surface cooking areas are hot. As the glass cools, it will return to its original color.

Wiping off the cooktop before and after each use will help keep it free from stains and provide the most even heating. For more information, see “General Cleaning” section.

- Do not store jars or cans above the cooktop. Dropping a heavy or hard object onto the cooktop could crack the cooktop.
- Do not leave a hot lid on the cooktop. As the cooktop cools, air can become trapped between the lid and the cooktop, and the ceramic glass could break when the lid is removed.
- For foods containing sugar in any form, clean up all spills and soils as soon as possible. Allow the cooktop to cool down slightly; then, while wearing oven mitts, remove the spills while the surface is still warm. If sugary spills are allowed to cool down, they can adhere to the cooktop and can cause pitting and permanent marks.
- Do not slide cookware or bakeware across the cooktop. Aluminum or copper bottoms and rough finishes on cookware or bakeware could leave scratches or marks on the cooktop.
- Do not cook popcorn in prepackaged aluminum containers on the cooktop. They could leave aluminum marks that cannot be removed completely.
- Do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the entire cooktop.
- Do not use the cooktop as a cutting board.
- Use cookware about the same size as the surface cooking area. Cookware should not extend more than 1" (2.5 cm) outside the area.




*A. Surface cooking area*
*B. Cookware/canner*
*C. 1" (2.5 cm) maximum overhang*

- Use flat-bottomed cookware for best heat conduction and energy efficiency. Cookware with rounded, warped, ribbed or dented bottoms could cause uneven heating and poor cooking results.

- Determine flatness by placing the straight edge of a ruler across the bottom of the cookware. While you rotate the ruler, no space or light should be visible between it and the cookware.
- Cookware designed with slightly indented bottoms or small expansion channels can be used.
- Make sure the bottoms of pots and pans are clean and dry before using them. Residue and water can leave deposits when heated.
- Do not cook foods directly on the cooktop.

### HOT Surface Indicator Lights

- Four HOT surface indicator lights.

The HOT surface indicator lights on the cooktop surface will glow when their corresponding surface elements are turned on. The HOT surface indicator lights will continue to glow as long as the elements are too hot to touch, even after they are turned off.

**NOTE:** Heat from the oven vent may cause the left rear HOT surface indicator light to glow to show that the area is too warm to touch.

## Home Canning

When canning for long periods, alternate the use of surface cooking areas, elements or surface burners between batches. This allows time for the most recently used areas to cool.

- Center the canner on the grate or largest surface cooking area or element. Canners should not extend more than 1" (2.5 cm) outside the cooking area.
- Do not place canner on two surface cooking areas, elements or surface burners at the same time.
- On ceramic glass models, use only flat-bottomed canners.
- On coil element models, the installation of a Canning Unit Kit is recommended. If a kit is not installed, the life of the coil element will be shortened.
- For more information, contact your local agricultural department. Companies that manufacture home canning products can also offer assistance.

## Cookware

**IMPORTANT:** Do not leave empty cookware on a hot surface cooking area, element or surface burner.

Ideal cookware should have a flat bottom, straight sides, a well-fitting lid and the material should be of medium-to-heavy thickness.

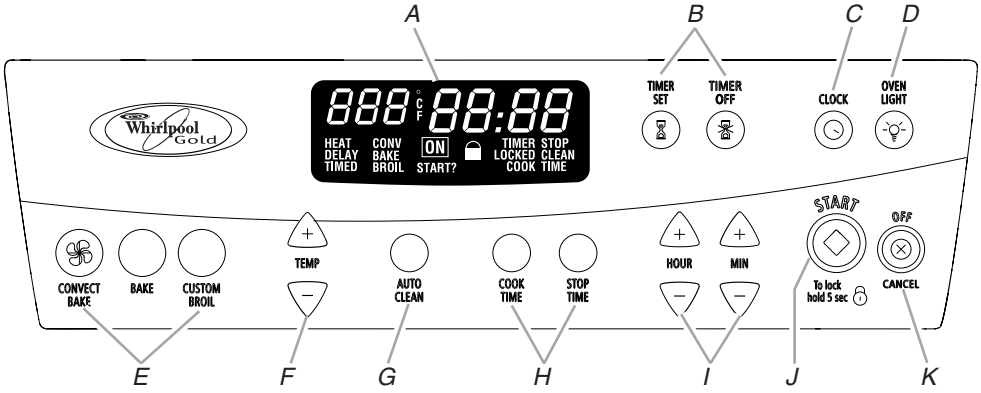
Rough finishes may scratch the cooktop. Aluminum and copper may be used as a core or base in cookware. However, when used as a base it can leave permanent marks on the cooktop or grates.

Cookware material is a factor in how quickly and evenly heat is transferred, which affects cooking results. A nonstick finish has the same characteristics as its base material. For example, aluminum cookware with a nonstick finish will take on the properties of aluminum.

Use the following chart as a guide for cookware material characteristics.

| COOKWARE | CHARACTERISTICS |
|---|---|
| **Aluminum** | ■ Heats quickly and evenly.<br>■ Suitable for all types of cooking.<br>■ Medium or heavy thickness is best for most cooking tasks. |
| **Cast iron** | ■ Heats slowly and evenly.<br>■ Good for browning and frying.<br>■ Maintains heat for slow cooking. |
| **Ceramic or Ceramic glass** | ■ Follow manufacturer's instructions.<br>■ Heats slowly, but unevenly.<br>■ Ideal results on low to medium heat settings. |
| **Copper** | ■ Heats very quickly and evenly. |
| **Earthenware** | ■ Follow manufacturer's instructions.<br>■ Use on low heat settings. |
| **Porcelain enamel-on-steel or cast iron** | ■ See stainless steel or cast iron. |
| **Stainless steel** | ■ Heats quickly, but unevenly.<br>■ A core or base of aluminum or copper on stainless steel provides even heating. |

# ELECTRONIC OVEN CONTROL




*A. Oven display*
*B. Timer functions*
*C. Clock*
*D. Oven light*
*E. Oven settings*
*F. Temperature adjustment*
*G. Auto clean*
*H. Timed cooking*
*I. Hour and minute*
*J. Start and control lock*
*K. Off/cancel*

## Display

When power is first supplied to the appliance, everything on the display will light up for 1 to 2 seconds, then the time of day and "PF" will appear. Press OFF/CANCEL to clear "PF" from the display.

If "PF" appears at any other time, a power failure has occurred. Press OFF/CANCEL and reset the clock if needed.

When the oven is in use, the display shows preheat time and the temperature and oven setting.

When the oven is not in use, the display shows the time of day.

When using the TIMER, for settings of 1 to 59 minutes, the display will count down in seconds. For settings 1 hour or over, the display will count down hours and minutes.

When using COOK TIME, the display will show hours and minutes. When using STOP TIME, the display will show minutes and seconds.

## Start

After setting a function, you must press the START button to start the function. If you do not press the START button within 5 seconds, "START?" will be displayed as a reminder.

## Off/Cancel

The OFF/CANCEL button stops any function except the Clock, Timer and Control Lock. When you press the OFF/CANCEL button, the display will show the time of day, or the time remaining if the TIMER is being used.

## Clock

On some models, if you do not want the clock time to be displayed, press and hold the CLOCK pad (button) for 5 seconds. When the clock is not displayed, you can see the time for 5 seconds by pressing the CLOCK pad (button).

**To Set:**

Before setting, make sure the oven, TIMER and COOK TIME are off.

1. Press CLOCK.
2. Press the HOUR or MIN "up" or "down" arrow pads (buttons) to set the time of day.
3. Press CLOCK or START.

## Tones

Tones are audible signals which indicate that a function has been entered correctly, or when a cycle has ended.

**To shut off all tones except the end-of-timer and error tones:**

1. Press and hold the STOP TIME button for 5 seconds.
2. A short tone will sound when the tones have been changed. To turn tones back on, repeat Step 1.
3. "Off" will be displayed for 3 seconds when the tones have been turned off, and "ON" will be displayed for 3 seconds when the tones have been turned back on.

## Timer

The Timer can be set in hours or minutes up to 12 hours and 59 minutes, and counts down the set time.

**NOTE:** The Timer does not start or stop the oven.

**To Set:**

1. Press TIMER SET.

   If no action is taken after 5 minutes, the display will return to the time of day mode.
2. Press the HOUR or MIN "up" or "down" arrow pads (buttons) to set the length of time.

3. Press START.

   If not pressed within 5 seconds, the display will return to the time of day mode and the programmed function will be canceled.

   When the set time ends, end-of-cycle tones will sound, then, if on, reminder tones will sound every minute.

4. Press TIMER OFF anytime to cancel the Timer.

   Remember, do not press the OFF or OFF/CANCEL pad (button) because the oven will turn off.

To display the time of day when the timer is counting down, press CLOCK.

## Control Lock

The Control Lock shuts down the control panel pads (buttons) to prevent unintended use of the oven(s).

When the control is locked, only the CLOCK, TIMER SET, TIMER OFF, and OVEN LIGHT pads (buttons) will function.

The Control Lock is preset unlocked, but can be locked.

**To Lock/Unlock Control:** Before locking, make sure the oven, Timer and Timed Cooking (COOK TIME on some models) are off. Press and hold START for 5 seconds, or until a single tone sounds, “LOC” and a picture of a lock appear on the display. Repeat to unlock and remove “LOC” from display.

## Oven Temperature Control

**IMPORTANT:** Do not use a thermometer to measure oven temperature because opening the oven door and element or burner cycling may give incorrect readings.

The oven provides accurate temperatures; however, it may cook faster or slower than your previous oven, so the temperature calibration can be adjusted. It can be changed in Fahrenheit or Celsius.

A minus sign means the oven will be cooler by the displayed amount. No sign means the oven will be warmer by the displayed amount. Use the following chart as a guide.

| ADJUSTMENT °F (ADJUSTMENT °C) | COOKS FOOD |
|---|---|
| 5° to 10°F (3° to 6°C) | ...a little more |
| 15° to 20°F (9° to 12°C) | ...moderately more |
| 25° to 35°F (15° to 21°C) | ...much more |
| -5° to -10°F (-3° to -6°C) | ...a little less |
| -15° to -20°F (-9° to -12°C) | ...moderately less |
| -25° to -35°F (-15° to -21°C) | ...much less |

**To Adjust Oven Temperature Calibration:**

1. Press and hold BAKE for 5 seconds until the oven display shows the current calibration, for example “0° CAL.”
2. Press the TEMP “up” or “down” arrow pads (buttons) to increase or to decrease the temperature in 10°F (6°C) amounts. The adjustment can be set between 30°F (18°C) and -30°F (-18°C).
3. Press START.

**To Display Temperatures in °C instead of °F:**

Press and hold the BROIL or CUSTOM BROIL button for 5 seconds. A short tone will sound, and the temperature display will switch to °C. Repeat to switch back to °F.

# OVEN USE

Odors and smoke are normal when the oven is used the first few times, or when it is heavily soiled.

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.

## Aluminum Foil

**IMPORTANT:** Do not line the oven bottom with any type of foil, liners or cookware because permanent damage will occur to the oven bottom finish.

- Do not cover entire rack with foil because air must be able to move freely for best cooking results.
- To catch spills, place foil on rack below dish. Make sure foil is at least 1" (2.5 cm) larger than the dish and that it is turned up at the edges.

## Positioning Racks and Bakeware

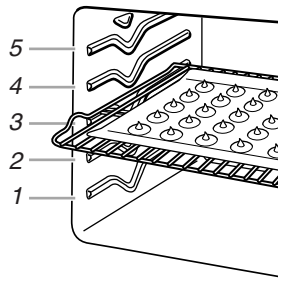
**IMPORTANT:** Do not place food or bakeware directly on the oven door or bottom. Permanent damage will occur to the porcelain finish.

**RACKS**

**NOTES:**

- Position racks before turning the oven on.
- Do not position racks with bakeware on them.
- Make sure racks are level.

To move a rack, pull it out to the stop position, raise the front edge, then lift out. Use the following illustration and charts as a guide.



**Traditional Cooking**

| FOOD | RACK POSITION |
|---|---|
| Frozen pies, large roasts, turkeys, angel food cakes | 1 or 2 |
| Bundt cakes, most quick breads, yeast breads, casseroles, meats | 2 |
| Cookies, biscuits, muffins, cakes, nonfrozen pies | 2 or 3 |

**Convection Cooking**

| OVEN SETTING | NUMBER OF RACKS USED | RACK POSITION(S) |
|---|---|---|
| Convect Bake | 1 | 1, 2 or 3 |
| Convect Bake | 2 | 2 and 4 |
| Convect Bake | 3 | 1, 3 and 5 |

## BAKEWARE

To cook food evenly, hot air must be able to circulate. Allow 2" (5 cm) of space around bakeware and oven walls. Use the following chart as a guide.

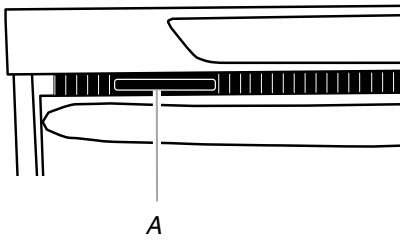
| NUMBER OF PAN(S) | POSITION ON RACK |
|---|---|
| 1 | Center of rack. |
| 2 | Side by side or slightly staggered. |
| 3 or 4 | Opposite corners on each rack. Make sure that no bakeware piece is directly over another. |

## Bakeware

The bakeware material affects cooking results. Follow manufacturer's recommendations and use the bakeware size recommended in the recipe. Use the following chart as a guide.

| BAKEWARE/ RESULTS | RECOMMENDATIONS |
|---|---|
| **Light colored aluminum**<br>■ Light golden crusts<br>■ Even browning | ■ Use temperature and time recommended in recipe. |
| **Dark aluminum and other bakeware with dark, dull and/or nonstick finish**<br>■ Brown, crisp crusts | ■ May need to reduce baking temperatures 25°F (15°C).<br>■ Use suggested baking time.<br>■ For pies, breads and casseroles, use temperature recommended in recipe.<br>■ Place rack in center of oven. |
| **Insulated cookie sheets or baking pans**<br>■ Little or no bottom browning | ■ Place in the bottom third of oven.<br>■ May need to increase baking time. |
| **Stainless steel**<br>■ Light, golden crusts<br>■ Uneven browning | ■ May need to increase baking time. |
| **Stoneware**<br>■ Crisp crusts | ■ Follow manufacturer's instructions. |
| **Ovenproof glassware, ceramic glass or ceramic**<br>■ Brown, crisp crusts | ■ May need to reduce baking temperatures 25°F (15°C). |

## Oven Vent




*A. Oven vent (above door)*

The oven vent should not be blocked or covered, because it allows the release of hot air and moisture from the oven. Blocking or covering the oven vent will cause poor air circulation, affecting cooking and cleaning results.

## Bake

The oven automatically regulates the heat levels and both the top and bottom elements cycle on and off accordingly during preheat and bake to maintain a precise temperature range for optimal cooking results.

### To Bake or Roast:

Before baking and roasting, position the racks according to the "Positioning Racks and Bakeware" section. When roasting, it is not necessary to wait for the oven to preheat before putting food in, unless it is recommended in the recipe.

1. Press BAKE.

   Press the TEMP "up" or "down" arrow pads (buttons) to enter a temperature other than 350°F (175°C). Press the "up" or "down" pads (buttons) to raise or lower the temperature in 5°F/5°C increments.

2. Press START.

   A preheat time will count down, and "PrE" will appear on the display. The oven control automatically sets preheating times based on the oven temperature you select.

   When the actual oven temperature is reached, the set temperature will replace "PrE" on the display.

   When the set temperature is reached, if on, 1 tone will sound.

3. Press OFF or OFF/CANCEL when finished cooking.

The temperature can be changed anytime after pressing START.

### Preheating

Preheat temperatures are affected by varying factors such as room temperature and peak energy usage times. It is normal for the temperature showing on the display and the actual oven temperature to differ.

Waiting an additional 10 minutes after the preheat conditioning time ends to put food in the oven is suggested when baking foods with leavening ingredients, such as yeast, baking powder, baking soda and eggs.

## Custom Broil

The broil element operates at full power when heating. Use this setting for normal broiling and top browning.

- Use only the broiler pan and grid provided with the appliance. It is designed to drain juices and help prevent spatter and smoke.
- For proper draining, do not cover the grid with foil. The bottom of the pan may be lined with aluminum foil for easier cleaning.
- Trim excess fat to reduce spattering. Slit the remaining fat on the edges to prevent curling.
- Pull out oven rack to stop position before turning or removing food. Use tongs to turn food to avoid the loss of juices. Very thin cuts of fish, poultry or meat may not need to be turned.
- After broiling, remove the pan from the oven when removing the food. Drippings will bake on the pan if left in the heated oven, making cleaning more difficult.

### To Broil:

Before broiling, position the rack according to the Broiling Chart.

Position food on the grid in the broiler pan, then place it in the center of the oven rack with the longest side parallel to the door. It is not necessary to preheat the oven before putting food in, unless it is recommended in the recipe. Close the door.

1. Press CUSTOM BROIL.
2. Press START.

   The set oven temperature will appear on the display until the oven is turned off.

3. Press OFF/CANCEL when finished cooking.

### To Change Broil Temperature:

When custom broiling, changing the temperature allows more precise control. The lower the temperature, the slower the cooking. Thicker cuts and unevenly shaped pieces of meat, fish and poultry may cook better at lower broiling temperatures.

1. Press CUSTOM BROIL. "500°F" will appear in the display.

   Press the TEMP "up" or "down" arrow pads (buttons) to enter a temperature other than 500°F (260°C). The broil range can be set between 300°F (150°C) and 525°F (275°C). "HI" will appear instead of 525°F (275°C).

2. Press START.

   The set oven temperature will appear on the oven display until the oven is turned off.

3. Press OFF/CANCEL when finished cooking.

**BROILING CHART**

For best results, place food 3" (7 cm) or more from the broil element. Times are guidelines only and may need to be adjusted for individual foods and tastes. It is recommended that food be turned approximately two-thirds of the way through the total cooking time. Use a meat thermometer to determine the doneness of meats and poultry. Check the temperature in 2 or 3 places.

Recommended rack positions are numbered from the bottom (1) to the top (4). Do not use position 5. For diagram, see the "Positioning Racks and Bakeware" section.

| FOOD | RACK POSITION | TOTAL COOK TIME (minutes) |
|---|---|---|
| **Chicken,** | | |
| bone-in pieces | 4 | 35-45 |
| boneless breasts | 4 | 20-30 |
| **Fish** | | |
| Fillets ¼-½" (0.6-1.25 cm) thick | 4 | 8-12 |
| Steaks ¾-1" (2-2.5 cm) thick | 4 | 10-15 |
| **Bratwurst or sausage links, raw** | 4 | 10-15 |
| **Ground meat patties*** | | |
| ¾" (2 cm) thick medium | 4 | 14-18 |
| ½" (1.25 cm) thick medium | 4 | 12-18 |
| **Ham slice, precooked** | | |
| ½" (1.25 cm) thick | 4 | 7-9 |
| **Lamb chops** | | |
| ¾-1" (2-2.5 cm) thick | 4 | 22-28 |
| **Pork chops (boneless)** | | |
| ¾-1" (2-2.5 cm) thick medium | 4 | 14-20 |
| **Pork chops (bone-in)** | | |
| 1-1½" (2.5-3.8 cm) thick medium | 4 | 20-30 |
| ¾" (2 cm) thick medium | 4 | 14-19 |
| **Steak - Sirloin** | | |
| 1" (2.5 cm) thick medium | 4 | 18-23 |
| **Steak - Ribeye** | | |
| 1½" (3.8 cm) thick medium | 4 | 24-30 |
| **Steak - London Broil** | | |
| 1" (2.5 cm) thick medium | 4 | 20-23 |

*Place up to 9 patties, equally spaced, on broiler grid.

## Convection Cooking

(on some models)

In a convection oven, the fan-circulated hot air continually distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air maintains a consistent temperature throughout the oven, cooking foods more evenly, crisping surfaces while sealing in moisture and yielding crustier breads.

Most foods can be cooked by lowering cooking temperatures 25°F to 50°F (14°C to 28°C) and cooking time can be shortened by as much as 30 percent, especially for large turkeys and roasts.

- It is important not to cover foods so that surface areas remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by opening the oven door only when necessary.
- Choose cookie sheets without sides and roasting pans with lower sides to allow air to move freely around the food.
- Test baked goods for doneness a few minutes before the minimum cooking time with an alternative method such as a toothpick.
- Use a meat thermometer or the temperature probe to determine the doneness of meats and poultry. Check the temperature in 2 or 3 places.

## Convection Baking and Roasting

During convection baking or roasting, the bake and broil elements cycle on and off in intervals to maintain the oven temperature, while the fan constantly circulates the hot air.

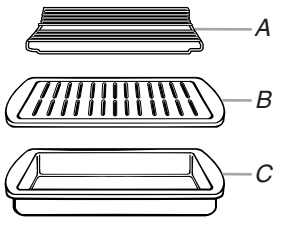
If the oven door is opened during convection baking or roasting, the broil element and fan will turn off immediately and the bake element will turn off in 2 minutes. They will come back on once the door is closed.

- For optimal cooking results, do not use aluminum foil.
- Reduce recipe temperature 25°F (14°C). The cook time may need to be reduced also.

### To Convection Bake or Roast:

Before convection baking or roasting, position the racks according to the "Positioning Racks and Bakeware" section. When using 2 racks, place them on rack positions 2 and 4.

When roasting with CONVECT BAKE, use the roasting rack on top of the broiler pan and grid. It is not necessary to wait for the oven to preheat before putting food in, unless recommended in the recipe.




*A. Roasting rack*
*B. Broiler grid*
*C. Broiler pan*

1. Press CONVECT BAKE.

   Press the TEMP “up” or “down” arrow pads to enter a temperature other than 350°F (177°C). The convection bake range can be set between 170°F and 500°F (77°C and 260°C).

2. Press START.

   A preheating time will count down on the display, and “PrE” will appear. The oven control automatically sets preheating time based on the oven temperature selected.

   As the preheating time ends, the set temperature replaces “PrE” on the display. When the set temperature is reached, if enabled, 1 tone will sound.

   The temperature settings can be changed anytime after pressing START. Changing the temperature will not change the preheat countdown time.

3. Press OFF or OFF/CANCEL when finished cooking.

**CONVECTION COOKING CHART**

| FOOD/ RACK POSITION | COOK TIME (min. per 1 lb [454 g]) | OVEN TEMP. | INTERNAL FOOD TEMP. |
|---|---|---|---|
| **Beef, Rack Position 2** | | | |
| **Rib Roast** | | | |
| rare | 20-25 | | 140°F (60°C) |
| medium | 25-30 | 300°F (149°C) | 160°F (71°C) |
| well-done | 30-35 | | 170°F (77°C) |
| **Rib Roast** (boneless) | | | |
| rare | 22-25 | | 140°F (60°C) |
| medium | 27-30 | 300°F (149°C) | 160°F (71°C) |
| well-done | 32-35 | | 170°F (77°C) |
| **Rump, Sirloin Tip Roast** | | | |
| rare | 20-25 | 300°F (149°C) | 140°F (60°C) |
| medium | 25-30 | | 160°F (71°C) |
| well-done | 30-35 | | 170°F (77°C) |
| **Meat Loaf** | 20-25 | 325°F (163°C) | 165°F (74°C) |
| **Veal, Rack Position 2** | | | |
| **Loin, Rib, Rump Roast** | | | |
| medium | 25-35 | 325°F (163°C) | 160°F (71°C) |
| well-done | 30-40 | | 170°F (77°C) |
| **Pork, Rack Position 2** | | | |
| **Loin Roast** (boneless) | 30-40 | 325°F (163°C) | 160°F-170°F (71°C-77°C) |
| **Shoulder Roast** | 35-40 | 325°F (163°C) | 160°F-170°F (71°C-77°C) |
| **Ham, Rack Position 2** | | | |
| **Fresh** (uncooked) | 25-35 | 300°F (149°C) | 160°F (71°C) |
| **Fully Cooked** | 15-20 | 300°F (149°C) | 160°F (71°C) |
| **Lamb, Rack Position 2** | | | |
| **Leg, Shoulder Roast** | | | |
| medium | 25-30 | 300°F (149°C) | 160°F (71°C) |
| well-done | 30-35 | | 170°F (77°C) |
| **Chicken*, Rack Position 2** | | | |
| **Whole** | | | |
| 3-5 lbs (1.5-2.2 kg) | 20-25 | 325°F (163°C) | 180°F (82°C) |
| 5-7 lbs (2.2-3.1 kg) | 15-20 | 325°F (163°C) | 180°F (82°C) |
| **Turkey*, Rack Positions 1 or 2** | | | |
| 13 lbs and under (5.85 kg) | 10-15 | 300°F (149°C) | 180°F (82°C) |
| Over 13 lbs (5.85 kg) | 10-12 | 300°F (149°C) | 180°F (82°C) |
| **Cornish Game Hens*, Rack Position 2 or 3** | | | |
| 1-1.5 lbs (0.5-0.7 kg) | 50-60 | 325°F (163°C) | 180°F (82°C) |

*Do not stuff poultry when convection roasting.

## Timed Cooking

**⚠WARNING**

**Food Poisoning Hazard**

**Do not let food sit in oven more than one hour before or after cooking.**

**Doing so can result in food poisoning or sickness.**

Timed Cooking allows the oven to be set to turn on at a certain time of day, cook for a set length of time, and/or shut off automatically. Delay start should not be used for foods such as breads and cakes because they may not bake properly.

### To Set a Cook Time:

1. Press the desired cook function.

   Press the TEMP “up” or “down” arrow pads to enter a temperature other than the one displayed.
2. Press COOK TIME.
3. Press the HOUR and MIN “up” or “down” arrow pads to enter the desired time for cooking.
4. Press START.

   The display will count down the time.

   When the time ends, the oven will shut off automatically and “End” will appear on the display.

   End-of-cycle tones will sound. While still on, the reminder tones will sound every minute.
5. Press OFF/CANCEL or open the oven door to clear the display and stop reminder tones.

### To Set a Delayed Cook Time:

Before setting, make sure the clock is set to the correct time of day. See “Clock” section.

1. Press the desired cook function.

   Press the TEMP “up” or “down” arrow pads to enter a temperature other than the one displayed.
2. Press STOP TIME.
3. Press the HOUR and MIN “up” or “down” arrow pads to enter the desired time to end cooking.
4. To begin cooking immediately, press START.
   **OR**
   To begin at a later time, press COOK TIME.
5. Press the HOUR and MIN “up” or “down” arrow pads to enter the time of day to start.
6. Press START.

   “DELAYED TIME” will appear on the display.

   When the start time is reached, the oven will automatically turn on.

   When the stop time is reached, the oven will shut off automatically and “End” will appear on the display.

   End-of-cycle tones will sound. While still on, the reminder tones will sound every minute.
7. Press OFF/CANCEL or open the oven door to clear the display and stop reminder tones.

# RANGE CARE

## Self-Cleaning Cycle
(on some models)

**⚠WARNING**

**Burn Hazard**

**Do not touch the oven during the Self-Cleaning cycle.**

**Keep children away from oven during Self-Cleaning cycle.**

**Failure to follow these instructions can result in burns.**

**IMPORTANT:** The health of some birds is extremely sensitive to the fumes given off during the Self-Cleaning cycle. Exposure to the fumes may result in death to certain birds. Always move birds to another closed and well ventilated room.

Self-clean the oven before it becomes heavily soiled. Heavy soil results in longer cleaning and more smoke.

Keep the kitchen well-ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.

Do not block the oven vent(s) during the Self-Cleaning cycle. Air must be able to move freely. Depending on your model, see “Oven Vent” or “Oven Vents” section.

Do not clean, rub, damage or move the oven door gasket. The door gasket is essential for a good seal.

### Prepare Oven:

- Remove the broiler pan, grid, cookware and bakeware and, on some models, the temperature probe from the oven.
- Remove any foil from the oven because it may burn or melt, damaging the oven.
- Remove oven racks to keep them shiny and easy to slide. See “General Cleaning” section for more information.
- Hand clean inside door edge and the 1½" (3.8 cm) area around the inside oven cavity frame, being careful not to move or bend the gasket. This area does not get hot enough during self-cleaning to remove soil. Do not let water, cleaner, etc. enter slots on door frame. Use a damp cloth to clean this area.
- Wipe out any loose soil to reduce smoke and avoid damage. At high temperatures, foods react with porcelain. Staining, etching, pitting or faint white spots can result. This will not affect cooking performance.

### Prepare Cooktop and Storage Drawer:

- Remove plastic items from the cooktop because they may melt.
- Remove all items from the storage drawer.

### How the Cycle Works

**IMPORTANT:** The heating and cooling of porcelain on steel in the oven may result in discoloring, loss of gloss, hairline cracks and popping sounds.

The Self-Cleaning cycle uses very high temperatures, burning soil to a powdery ash.

The oven is preset for a 3 hour 30 minute clean cycle, however the time can be changed. Suggested clean times are 2 hours 30 minutes for light soil and between 3 hours 30 minutes to 4 hours 30 minutes for average to heavy soil.

Once the oven has completely cooled, remove ash with a damp cloth. Do not wipe down any of the inside surfaces until the oven has completely cooled down. Applying a cool damp cloth to the inner door glass before it has completely cooled could result in the glass breaking.

The oven light will not work during the Self-Cleaning cycle.

### To Self-Clean:

Before self-cleaning, make sure the door is closed completely or it will not lock and the cycle will not begin.

1. Press AUTO CLEAN.

   Press the HOUR and MIN pads (buttons) to set a clean time other than 3 hours 30 minutes. You can select a time between 2 hours 30 minutes and 4 hours 30 minutes. The last 30 minutes of the self-cleaning cycle is a cool down period.

2. Press START.

   The oven door will automatically lock and “DOOR LOCKED” or “LOCKED,” and the start time will appear on the oven display. The door will not unlock until the oven cools.

   When the cycle is complete and the oven cools, “End” will appear on the oven display and “DOOR LOCKED” or “LOCKED” will disappear from the display.

3. Press any pad or open the oven door to clear the oven display.

### To Delay Start Self-Clean:

Before delay starting Self-Clean, make sure the clock is set to the correct time of day. See “Clock” section. Also, make sure the door is closed completely or it will not lock and the cycle will not begin.

1. Press AUTO CLEAN.

   Press the HOUR and MIN “up” or “down” pads (buttons) to set a clean time other than 3 hours 30 minutes. The clean time can be set between 2 hours 30 minutes and 4 hours 30 minutes.

2. Press STOP TIME.
3. Press the HOUR and MIN “up” or “down” pads (buttons) to enter the time of day to stop.
4. Press START.

   The start time is automatically calculated and displayed.

   The door will automatically lock and “LOCKED,” “CLEAN” and “DELAY TIMED” will appear on the display. The door will not unlock until the oven cools.

   When the start time is reached, the oven will automatically turn on.

   When the cycle is complete and the oven cools, “End” will appear on the display and “LOCKED” will disappear.

5. Press any pad or open the oven door to clear the oven display.

### To Stop Self-Clean any time:

Press OFF/CANCEL. If the oven temperature is too high, the door will remain locked. It will not unlock until the oven cools.

## General Cleaning

**IMPORTANT:** Before cleaning, make sure all controls are off and the oven and cooktop are cool. Always follow label instructions on cleaning products.

Soap, water and a soft cloth or sponge are suggested first unless otherwise noted.

### EXTERIOR PORCELAIN ENAMEL SURFACES (on some models)

Food spills containing acids, such as vinegar and tomato, should be cleaned as soon as the entire appliance is cool. These spills may affect the finish.

- Glass cleaner, mild liquid cleaner or nonabrasive scrubbing pad:

  Gently clean around the model and serial number plate because scrubbing may remove numbers.

### STAINLESS STEEL (on some models)

Do not use soap-filled scouring pads, abrasive cleaners, Cooktop Polishing Creme, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

Rub in direction of grain to avoid damaging.

- Stainless Steel Cleaner & Polish (not included):

  See “Assistance or Service” section to order.

- Liquid detergent or all-purpose cleaner:

  Rinse with clean water and dry with soft, lint-free cloth.

- Vinegar for hard water spots.

### CERAMIC GLASS (on some models)

Do not use steel wool, abrasive powder cleansers, chlorine bleach, rust remover or ammonia because damage may occur.

Always wipe with a clean, wet cloth or sponge and dry thoroughly to prevent streaking and staining.

Cooktop Polishing Creme is recommended regularly to help prevent scratches, pitting and abrasions and to condition the cooktop, and can be ordered as an accessory. See “Assistance or Service” to order.

A Cooktop Scraper is also recommended for stubborn soils, and can be ordered as an accessory. See “Assistance or Service” to order. The Cooktop Scraper uses razor blades. **Store razor blades out of the reach of children.**

**Light to moderate soil**

- Paper towels or clean damp sponge:

  Clean while the cooktop is still warm. You may want to wear oven mitts while doing so.

**Sugary spills (jellies, candy, syrup)**

- Cooktop Scraper:

  Clean while the cooktop is still warm. You may want to wear oven mitts while doing so.

- Cooktop Polishing Creme and clean damp paper towel:

  Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

**Heavy soil, dark streaks, specks and discoloration**

- Cooktop Polishing Creme or nonabrasive cleanser:

  Rub product into soil with a damp paper towel or soft cloth. Continue rubbing until white film disappears.

**Burned-on soil**

- Cooktop Polishing Creme and Cooktop Scraper:

  Rub creme into soil with damp paper towel. Hold scraper as flat as possible on surface and scrape. Repeat for stubborn spots. Polish entire cooktop with creme and paper towel.

**Metal marks from aluminum and copper**

- Cooktop Polishing Creme:

  Clean as soon as cooktop has cooled down. Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. The marks will not totally disappear but after many cleanings become less noticeable.

**Tiny scratches and abrasions**

- Cooktop Polishing Creme:

  Rub creme into surface with a damp paper towel or soft cloth. Continue rubbing until white film disappears. Scratches and abrasions do not affect cooking performance and after many cleanings become less noticeable.

## COOKTOP CONTROLS

Do not use steel wool, abrasive cleansers or oven cleaner.

Do not soak knobs.

When replacing knobs, make sure knobs are in the Off position.

On some models, do not remove seals under knobs.

- Soap and water or dishwasher:

  Pull knobs straight away from control panel to remove.

## CONTROL PANEL

Do not use abrasive cleaners, steel-wool pads, gritty washcloths or some paper towels. Damage may occur.

- Glass cleaner and soft cloth or sponge:

  Apply glass cleaner to soft cloth or sponge, not directly on panel.

## OVEN DOOR EXTERIOR

- Glass cleaner and paper towels or nonabrasive plastic scrubbing pad:

  Apply glass cleaner to soft cloth or sponge, not directly on panel.

## OVEN CAVITY

Do not use oven cleaners.

Food spills should be cleaned when oven cools. At high temperatures, foods react with porcelain and staining, etching, pitting or faint white spots can result.

- Self-Cleaning cycle:

  See “Self-Cleaning Cycle” first.

## OVEN AND ROASTING RACKS

- Self-Cleaning cycle:

  See “Self-Cleaning Cycle” first. Remove racks or they will discolor and become harder to slide. If this happens, a light coating of vegetable oil applied to the rack guides will help them slide.

- Steel-wool pad

## BROILER PAN AND GRID

Do not clean in the Self-Cleaning cycle.

- Mildly abrasive cleanser:

  Scrub with wet scouring pad.

- Solution of ½ cup (125 mL) ammonia to 1 gal. (3.75 L) water:

  Soak for 20 minutes, then scrub with scouring or steel-wool pad.

- Oven cleaner:

  Follow product label instructions.

**Porcelain enamel only, not chrome**

- Dishwasher

## STORAGE DRAWER ( on some models)

Make sure drawer is cool and empty before cleaning.

For more information, see “Storage Drawer” section.

- Mild detergent

**Drawer Liner (on some models)**

Remove all stored items from drawer and lift out drawer liner.

- Clean with mild detergent.

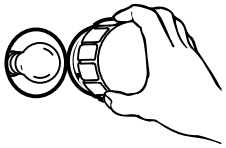
## Oven Light(s)

The oven light is a standard 15-watt appliance bulb. It will come on when the oven door is opened. The light will not work during the Self-Cleaning cycle (on some models). On some models, when the oven door is closed, press OVEN LIGHT to turn the light on or off.

**To Replace:**

Before replacing, make sure the oven and cooktop are cool and the control knobs are off.

1. Unplug range or disconnect power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.



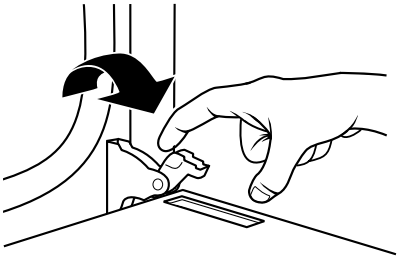
3. Turn bulb counterclockwise to remove from socket.
4. Replace bulb and bulb cover by turning clockwise.
5. Plug in range or reconnect power.

## Oven Door

For normal range use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. Then, follow these instructions. The oven door is heavy.

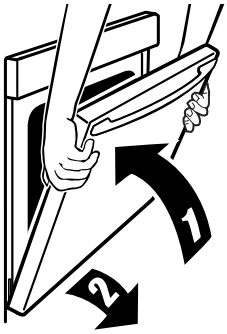
**To Remove:**

1. Open oven door all the way.
2. Flip up the hinge latch on each side.



3. Close the oven door as far as it will shut.
4. Lift the oven door while holding both sides.

   Continue to push the oven door closed and pull it away from the oven door frame.




**To Replace:**

1. Insert both hanger arms into the door.

2. Open the oven door.

   You should hear a “click” as the door is set into place.
3. Move the hinge levers back to the locked position. Ensure that the door is free to open and close. If it is not, repeat the removal and installation procedures.

## Storage Drawer

The storage drawer can be removed. Before removing, make sure drawer is cool and empty.

**To remove:**

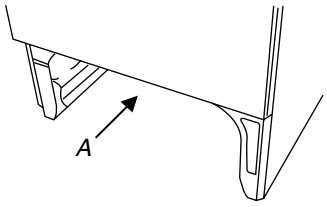
1. Pull drawer straight out to the first stop.
2. Lift up the back of the drawer and pull out.

**To replace:**

1. Fit the ends of the drawer rails into the guides in the cavity.
2. Slide the drawer closed.

## Sweep-Through Base

When the storage drawer is removed, the sweep-through base makes cleaning easier and provides access to the leveling legs.




*A. Sweep-through base*

# TROUBLESHOOTING

Try the solutions suggested here first in order to avoid the cost of an unnecessary service call.

### Nothing will operate

- **Is the power supply cord unplugged?** Plug into a grounded outlet.
- **Has a household fuse blown, or has a circuit breaker tripped?** Replace the fuse or reset the circuit.

### Cooktop will not operate

- **Is the control knob set correctly?** Push in knob before turning to a setting.

### Excessive heat around cookware on cooktop

- **Is the cookware the proper size?** Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should not extend more than 1" (2.5 cm) outside the cooking area.

### Hot Surface indicator light stays on

- **Does the Hot Surface indicator light stay on after control knob(s) have been turned off?** See “Cooktop Controls” section.

### Cooktop cooking results not what expected

- **Is the proper cookware being used?** See “Cookware” section.
- **Is the control knob set to the proper heat level?** See “Cooktop Controls” section.
- **Is the appliance level?** Level the appliance. See the Installation Instructions.

### Oven will not operate

- **Is the electronic oven control set correctly?** See “Electronic Oven Control” section.
- **Has a delay start been set?** See “Timed Cooking” section.
- **On some models, is the Control Lock set?** See “Control Lock” section.

### Oven temperature too high or too low

- **Does the oven temperature calibration need adjustment?** See “Oven Temperature Control” section.
- **On slide-in models, does the cooling fan run during Bake, Broil or Clean?** It is normal for the fan to automatically run when the oven is in use. This helps cool the electronic control.

### Oven indicator lights flash

- **Do the oven indicator lights flash?** See the “Electronic Oven Control” section. If the indicator light(s) keeps flashing, call for service. See “Assistance or Service” section.

### Display shows messages

- **Is the display showing “PF”?** There has been a power failure. Clear the display. See “Display(s)” section. On some models, reset the clock, if needed. See “Clock” section.
- **Is the display showing a letter followed by a number?** Depending on your model, press OFF/CANCEL, OFF or CANCEL/OFF to clear the display. See “Display(s)” section. If it reappears, call for service. See “Assistance or Service” section.

### Self-Cleaning Cycle will not operate

- **Is the oven door open?** Close the oven door all the way.
- **Has the function been entered?** See “Self-Cleaning Cycle” section.
- **On some models, has a delay start Self-Clean cycle been set?** See “Self-Cleaning Cycle” section.
- **Has a delay start been set?** See “Timed Cooking” or “Delay Start” section, depending on your model.

### Oven cooking results not what expected

- **Is the appliance level?** Level the appliance. See the Installation Instructions.
- **Is the proper temperature set?** Double-check the recipe in a reliable cookbook.
- **Is the proper oven temperature calibration set?** See “Oven Temperature Control” section.
- **Was the oven preheated?** See “Bake,” “Custom Broil,” and “Convection Baking and Roasting” sections.
- **Is the proper bakeware being used?** See “Bakeware” section.
- **Are the racks positioned properly?** See “Positioning Racks and Bakeware” section.
- **Is there proper air circulation around bakeware?** See “Positioning Racks and Bakeware” section.
- **Is the batter evenly distributed in the pan?** Check to make sure batter is level in the pan.
- **Is the proper length of time being used?** Adjust cooking time.
- **Has the oven door been opened while cooking?** Oven peeking releases oven heat and can result in longer cooking times.
- **Are baked items too brown on the bottom?** Move rack to higher position in the oven.
- **Are pie crust edges browning early?** Use aluminum foil to cover the edge of the crust.

# ASSISTANCE OR SERVICE

Before calling for assistance or service, please check "Troubleshooting." It may save you the cost of a service call. If you still need help, follow the instructions below.

When calling, please know the purchase date and the complete model and serial number of your appliance. This information will help us to better respond to your request.

### If you need replacement parts

If you need to order replacement parts, we recommend that you use only FSP® replacement parts. FSP® replacement parts will fit right and work right because they are made with the same precision used to build every new WHIRLPOOL® appliance.

To locate FSP® replacement parts in your area, call us or your nearest Whirlpool designated service center.

## In the U.S.A.

Call the Whirlpool Customer eXperience Center toll free: **1-800-253-1301.**

### Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Installation information.
- Use and maintenance procedures.
- Accessory and repair parts sales.
- Specialized customer assistance (Spanish speaking, hearing impaired, limited vision, etc.).
- Referrals to local dealers, repair parts distributors, and service companies. Whirlpool designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States.

  To locate the Whirlpool designated service company in your area, you can also look in your telephone directory Yellow Pages.

### For further assistance

If you need further assistance, you can write to Whirlpool Corporation with any questions or concerns at:

Whirlpool Brand Home Appliances
Customer eXperience Center
553 Benson Road
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

## In Canada

For product related questions, please call the Whirlpool Canada LP Customer Interaction Center toll free:
**1-800-461-5681**
Monday to Friday 8:00 a.m. - 6:00 p.m. (EST).
Saturday 8:30 a.m. - 4:30 p.m. (EST).

### Our consultants provide assistance with:

- Features and specifications on our full line of appliances.
- Referrals to local dealers.

### For parts, accessories and service in Canada

Call **1-800-807-6777.** Whirlpool Canada LP designated service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in Canada.

### For further assistance

If you need further assistance, you can write to Whirlpool Canada LP with any questions or concerns at:

Customer Interaction Center
Whirlpool Canada LP
1901 Minnesota Court
Mississauga, Ontario L5N 3A7

Please include a daytime phone number in your correspondence.

# WHIRLPOOL CORPORATION MAJOR APPLIANCE WARRANTY

## ONE YEAR LIMITED WARRANTY

For one year from the date of purchase, when this major appliance is operated and maintained according to instructions attached to or furnished with the product, Whirlpool Corporation or Whirlpool Canada LP (hereafter "Whirlpool") will pay for FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a Whirlpool designated service company.

## ITEMS WHIRLPOOL WILL NOT PAY FOR

1. Service calls to correct the installation of your major appliance, to instruct you how to use your major appliance, to replace or repair house fuses or to correct house wiring or plumbing.
2. Service calls to repair or replace appliance light bulbs, air filters or water filters. Those consumable parts are excluded from warranty coverage.
3. Repairs when your major appliance is used for other than normal, single-family household use.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, acts of God, improper installation, installation not in accordance with electrical or plumbing codes, or use of products not approved by Whirlpool.
5. Any food loss due to refrigerator or freezer product failures.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery. This major appliance is designed to be repaired in the home.
8. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
9. Expenses for travel and transportation for product service in remote locations.
10. The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.

## DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. WHIRLPOOL SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES AND PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS, WHICH VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

Outside the 50 United States and Canada, this warranty does not apply. Contact your authorized Whirlpool dealer to determine if another warranty applies.

If you need service, first see the "Troubleshooting" section of the Use & Care Guide. After checking "Troubleshooting," additional help can be found by checking the "Assistance or Service" section or by calling Whirlpool. In the U.S.A., call **1-800-253-1301**. In Canada, call **1-800-807-6777**. 8/05

**Keep this book and your sales slip together for future reference. You must provide proof of purchase or installation date for in-warranty service.**

Write down the following information about your major appliance to better help you obtain assistance or service if you ever need it. You will need to know your complete model number and serial number. You can find this information on the model and serial number label located on the product.

**Dealer name** _____

**Address** _____

**Phone number** _____

**Model number** _____

**Serial number** _____

**Purchase date** _____

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